

Banquet proposals for March, April, May, June

Please choose a menu at your choice. For each course, you may choose two alternatives, which we serve for lunch. Please let us know for each course, for how many persons you order the dish. Thank you!

Starters

Antipasti misti	CHF 20
Insalata di asparagi e indivia con scamorza e Prosciutto di Parma Asparagus chicory salad with Scamorza cheese and Parma ham	CHF 18
Mousse di asparagi con funghi trifolati e Parmigiano Asparagus mousse with sautéed mushrooms and Parmesan	CHF 16
Burrata pugliese con asparagi verdi e radicchio Burrata from Puglia with green asparagus and trevisano	CHF 15
Carpaccio di manzo con sedano, Castelmagno e pomodori secchi Beef carpaccio with celery, Castelmagno cheese and dried tomatoes	CHF 19
Melanzane grigliate con mozzarella di bufala, rucola e bresaola Grilled eggplants with buffalo mozzarella, rocket and bresaola	CHF 15
Insalata di polipo con patate, olive e pomodorini Pulpo salad with potatoes, olives and tomatoes	CHF 19
Strozzapreti al pomodoro con funghi, melanzane e ricotta Strozzapreti on a tomato-mushrooms sauce with eggplants and ricotta	CHF 16
Orecchiette agli zucchini e peperoni con capperi Orecchiette with zucchini, bell peppers and capers	CHF 15
Gnocchi di patate al burro e salvia con asparagi e pomodori secchi Potato gnocchi on sage butter with asparagus and dried tomatoes	CHF 18
Risotto agli asparagi con gamberi Asparagus risotto with shrimps	CHF 19

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Main courses

Fish	
Branzino al timo e olive con verdure grigliate Sea wolf fillets on a thyme and olive sauce with grilled vegetables	CHF 35
Filetto di rombo al basilico e pomodorini con asparagi Turbot fillet on a basil sauce with tomatoes and green asparagus	CHF 38
Meat	
Lombata di vitello agli scalogni con asparagi verde Veal steak on a shallot sauce with green asparagus	CHF 39
Carré di vitello arrosto alle erbe con verdure Loin of veal roasted in the oven on a herb sauce with vegetables	CHF 37
Involentino di vitello alle verdure con asparagi verdi e salsa al Parmigiano Veal roulade filled with vegetables, with green asparagus and Parmesan sauce	CHF 35
Filetto di manzo ai pinoli e basilico con asparagi verdi Beef tenderloin on a pine nuts and basil sauce with green asparagus	CHF 39
Filetto di maiale al pepe e pancetta con spinaci Pork fillet on a pepper and bacon sauce with spinach	CHF 34
Ossobuco al vino rosso con lenticchie e verdura Ossobuco on a red wine sauce with lentils and vegetables	CHF 34
Petto di faraona ripieno ai funghi con salsa all'aceto balsamico e ratatouille Breast of guinea fowl filled with mushrooms on a balsamic sauce with ratatouille	CHF 31
A side dish of choice is included at fish or meat dish and can be selected on site. Side dishes: Rosemary potatoes, polenta (sweet corn), pan fried gnocchi, risotto, tagliolini (noodles)	

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Vegetarian	
Gratin di patate e porri con funghi Potato and leek gratin with mushrooms	CHF 22
Parmigiana di melanzane Eggplant gratin with tomatoes and Parmesan	CHF 22
Spiedino di verdure alle erbe con spinaci e pinoli Vegetable skewer on herb oil with spinach and pine nuts	CHF 23
Indivia e radicchio grigliati con crostini al basilico Grilled chicory and trevisano with basil croûtons	CHF 22
Asparagi verdi gratinati con Parmigiano Gratinated green asparagus with Parmesan	CHF 24

Dessert

Mousse di yogurt con rabarbaro o fragole Yoghurt mousse with rhubarb or strawberries	CHF 8
Semifreddo al caramello con croccante di nocciole Caramel parfait with hazelnut crocant	CHF 8
Mousse di mascarpone al caffè con cialde alle mandorle Mascarpone coffee mousse with almond pastry	CHF 8
Bonnet alla piemontese Piedmontese amaretto-chocolate flan	CHF 8
Mousse alle fragole Ricotta-lemon terrine with strawberries	CHF 8.5
Tiramisu	CHF 8.5
Gelato allo yogurt con rabarbaro o fragole marinate Yoghurt ice cream with marinated strawberries or rhubarb	CHF 8.5
Panna cotta con rabarbaro o fragole Panna cotta with rhubarb or strawberries	CHF 8.5
Terrina di ricotta al limone con fragole Ricotta-lemon terrine with strawberries	CHF 8.5
Mousse di cioccolato bianco con mango White chocolate mousse with mango	CHF 9

In CHF inclusive of VAT.